



DEPARTMENT OF HEALTH & HUMAN SERVICES

Public Health Service
Food and Drug Administration

Dallas District
3310 Live Oak Street
Dallas, Texas 75204-6191

469

September 30, 1997

Ref : 97-DAL-vvL-44

WARNING LETTER

FEDERAL EXPRESS

Mr. Gaetano Riccardi
President and Chief Executive Officer
Food Source, Inc.
181 Industrial Blvd.
McKinney, Texas 75069

Dear Mr. Riccardi:

During an inspection of your airline catering facility, Food Source, Inc., McKinney, Texas, on September 18, 1997, our investigator documented deviations from Title 21, Code of Federal Regulations (CFR) Part 1250.

Our inspection revealed significant insanitary conditions, including:

At least five employees were observed entering the production area without washing their hands prior to hand sanitizing.

Chemical test strips were not available to confirm the iodine hand dip concentrations. One hand dip station by the vegetable lasagna conveyor belt tested at 0 ppm iodine.

Three ice maker door gaskets coming in contact with ice were soiled with black stains.

The reverse side of the vegetable lasagna conveyor belt contained black spots and stains, which were removable with alcohol wipes.

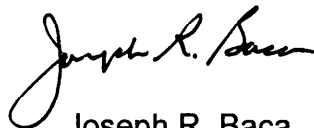
This letter is not intended to be an all-inclusive list of deficiencies at your catering facility and several deficiencies are repeat violations. It is your responsibility to ensure adherence to each requirement of the regulations.

Page 2- Mr. Gaetano Riccardi, President
September 30, 1997

A list of Inspectional Observations (FDA-483) was issued to and discussed with Mr. Daniel M. Winans, Executive Chef . A copy of the FDA-483 is enclosed for your reference and you should respond to each deficiency cited unless it was corrected during the inspection. As a result of this inspection, your firm is being placed on "provisional" status and your airline customers are being notified. You should take prompt action to correct these deviations and ensure that future violations do not recur. Failure to correct these critical violations can result in further action by FDA. Your catering facility may be placed on "Not-Approved" status following the current "provisional" status, if future similar violations occur.

You should notify this office in writing, within fifteen (15) days of receipt of this letter, stating the specific steps you have taken to correct the aforementioned violations and the steps taken to certify the compliance of your catering facility. Your reply should be directed to Gwen Gilbreath, Compliance Officer, at the above letterhead address.

Sincerely,



Joseph R. Baca
District Director

Enclosure

JRB/GSG

cc: Mr. Michael Mothershed
Vice-President of Operations

Mr. Daniel M. Winans
Executive Chef